



Francis Ford Coppola
DIRECTOR'S CUT

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2014 RUSSIAN RIVER VALLEY PINOT NOIR



“Winemaking and filmmaking are two great art forms that are very important in the development of California. They both start with raw ingredients—in the case of wine, the land and the grapes, and in the case of film, the script and the actors’ performances. The winemaker takes these raw materials and ferments and blends. He says yes to one batch, no to another. The director does the same thing: a series of yeses and nos, from casting and costuming to edits and sound mixes. In both cases you have to start with top notch raw materials—whether it’s the land or a script.”—Francis Ford Coppola

FILMMAKING AND WINEMAKING INTERSECT IN SONOMA

In the film business, the “Director’s Cut” emerged as a means for filmmakers to present their own creative vision of a story. At the Francis Ford Coppola Winery, *Director’s Cut* wines were created as a way for wine “director” Corey Beck to craft wines that would reflect his own unique interpretation of the quintessential Sonoma wine. Corey’s vision for *Director’s Cut* embraces appellation-specific sourcing, meticulous fruit selection, and numerous blending trials so that our wines capture the distinct nuances of Sonoma’s microclimates in a highly refined style well-suited to fine cuisine and premium wine lists.

RUSSIAN RIVER VALLEY

The Russian River Valley climate is defined by a regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. Much like the tide, the fog ebbs and flows, arriving each evening, cooling the area down from its daytime temperatures by as much as 35 to 40 degrees. This natural air conditioning provides for an extended growing season where the grapes mature slowly for optimal development and maintain a good level of natural acidity. The Russian River Valley’s loam and alluvial soil compositions create a very rich and fragrant Pinot Noir that offers pronounced floral notes and a distinct earthy character.

VINTAGE PROFILE

Despite the ongoing drought in California, the 2014 vintage offered an outstanding season of extremely high fruit quality. As expected, the year was particularly dry and warm, yet because it was never excessively hot the fruit achieved excellent concentration while retaining an optimal level of crisp natural acidity. Sunny days ripened the fruit ahead of schedule, and this gave way to an unusually early harvest where we began picking our Pinot Noir at the end of August.

WINEMAKER’S NOTES

After the grapes are pressed, we utilize open-top fermenters and punch the cap down several times a day for extraction. When fermentation is complete, the wine is placed in a combination of new and used French oak barrels; racking occurs several times throughout the maturation process. Our 2014 Pinot Noir offers

great density and a velvety palate offset by an edge of well-hewn tannins that provide structure. Experience a rich perfume of raspberries, cherries, vanilla bean, and pepper followed by lively flavors of currants and plums, and nuances of cocoa, cloves, and a hint of lavender. With its persistent finish and balanced delivery, this wine offers allure and complexity.

Varietal: 100% Pinot Noir

Alcohol: 14.1%

Barrel regimen: 6 months in French oak, 40% new, 60% 1–2 year old oak



www.FrancisFordCoppolaWinery.com

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